

LEFKES

ESTIATORIO

LUNCH

APPETIZERS

HORIATIKI VINE RIPENED TOMATOES, CUCUMBERS, PEPPERS, KALAMATA OLIVES, SWEET ONIONS, CAPERS & FETA	\$21	PIKILIA YOUR CHOICE OF 3 DIPS (TARAMOSALATA, TZATZIKI, SMOKED EGGPLANT, SPICY FETA SPREAD OR HUMMUS)	\$14
OCTAPODI MEDITERRANEAN OCTOPUS, CHAR-GRILLED, CHERRY TOMATOES, SPRING ONIONS & CAPERS IN A RED WINE VINEGAR DRESSING	\$21	MAROULI ROMAINE LETTUCE, GREEN CABBAGE, ONIONS, CRUMBLED FETA WITH DILL IN A LEMON- OLIVE OIL DRESSING	\$16
SPANAKOPITA SPINACH WITH SEASONAL GREENS, AROMATIC HERBS AND FETA CHEESE	\$16	FRIED CALAMARI PAN FRIED IN CRISPY SEMOLINA CRUST	\$16
LAMB KEFTEDAKIA GROUND LAMB, HERB SPICED MEATBALLS, SERVED WITH FETA CREME	\$18	MINI GYROS ROASTED CHICKEN OR BEEF GYRO IN A PITA , TOMATO, ONION & SPICED YOGURT SAUCE	\$16
		TUNA TARTAR AVOCADO SPREAD, LEMON PONZU SAUCE, MALANGA CHIPS	\$22

LUNCH SPECIALS

KALE CEASAR SALAD \$16 CLASSIC CEASAR DRESSING, SHARP GRAVIERA CHEESE & CROUTONS ADD CHICKEN \$8 ADD SALMON \$12 ADD SHRIMP \$12
SALMON BURGER \$22 6OZ GRILLED SALMON BURGER, SMASHED AVOCADO, CHEF'S SPECIAL SAUCE
TONOS SALATA \$26 SEARED SUSHI GRADE SESAME CRUSTED YELLOWFIN TUNA, ON A BED OF ARUGULA, CHERRY TOMATOES, CARROTS, RADDISHES & CUCUMBER TOSSED IN A GINGER DRESSING & TOPPED WITH CRISPY WONTONS
BRONZINO \$32 MEDITERRANEAN SEA BASS
SOLOMOS \$26 CHAR GRILLED ATLANTIC SALMON, CAULIFLOWER PUREE
MUSHROOM RISOTTO \$32 SEASONAL MUSHROOMS, WHITE TRUFFLE OIL, CRISPY MANOURI CHEESE
PAIDAKIA \$34 AUSTRALIAN LAMB CHOP, MARINATED IN HERBS, LEMON & OLIVE OIL
LEFKES BURGER \$18 GROUND AND SEASONED CHUCK EYE ROLL, TOMATO, ONION, GRAVIERA CHEESE, DIJONAISE AND FRENCH FRIES

PRE-FIX MENU THREE COURSES ~\$27.95PER PERSON

FIRST COURSE CHOICE OF

GREEK SALAD OR WATERMELON & FETA SALAD
TOMATOES, ONIONS, OLIVES,CUCUMBERS, PEPPERS AND FETA OR
WATERMELON FETA CHEESE, MINT, ORANGE SUPREME & BALSAMIC

SPINACH PIE
SPINACH,AROMATIC HERBS AND FETA CHEESE BAKED

MAIN COURSE

SOLOMOS
CHAR GRILLED ATLANTIC SALMON

CHICKEN KEBAB
MARINATED AND GRILLED WHITE MEAT CHICKEN WITH PEPPERS AND
ONIONS

PASTA OF THE DAY
CHEF'S CREATION

DESSERT
"DESSERT OF THE DAY"